

# DINNERLY



## July Snack Special!

### Salted Caramel and Peanut Popcorn



30 minutes



2 Servings

Our salted caramel popcorn takes movie night to the next level. Coated in a finger-licking caramel and dotted with roasted peanuts, it's impossible to resist. Meet your new movie marathon necessity!

### WHAT WE SEND

- 100g popcorn kernels
- 80g peanuts <sup>5</sup>
- 250ml thickened cream <sup>6,7</sup>
- 220g brown sugar
- 100g unsalted butter <sup>7</sup>

### WHAT YOU NEED

- 2 tbs vegetable oil
- 1 tsp salt

### TOOLS

- 2 large oven trays
- baking paper
- large saucepan with lid
- small saucepan

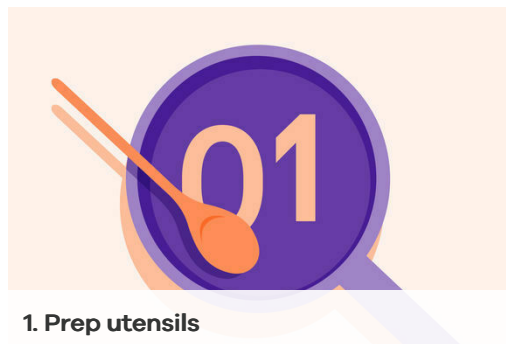
Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Peanuts (5), Soy (6), Milk (7). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 895kcal, Fat 62.4g, Carbs 71.5g, Proteins 9.6g



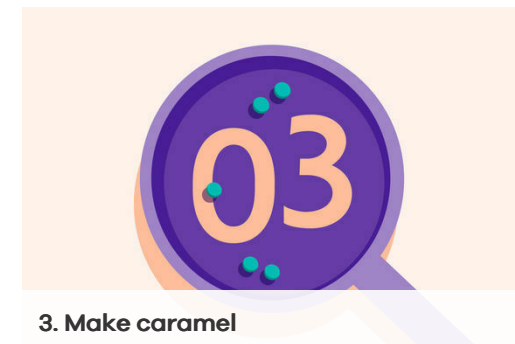
#### 1. Prep utensils

Preheat the oven to 180C. Line 2 large oven trays with baking paper.



#### 2. Cook popcorn kernels

Heat **2 tbs vegetable oil** in a large saucepan (see Kitchen note) over medium-high heat. Add the **popcorn kernels**, cover and gently shake the pan when they start to pop. Cook, shaking regularly, for 2-3 mins until the kernels have popped. Transfer the **popcorn** to a large bowl.



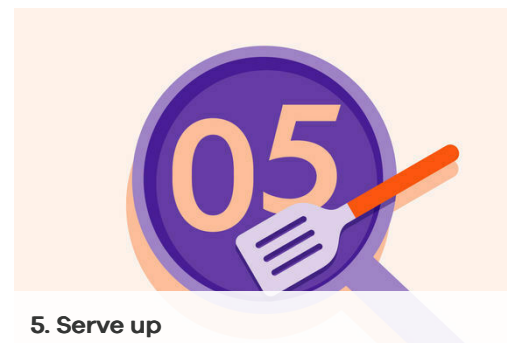
#### 3. Make caramel

Add the **peanuts** to the popcorn and stir to combine. Put the **cream**, **220g (1 cup) brown sugar**, **100g butter** and **1 tsp salt** in a small saucepan. Cook over medium-high heat, stirring, for 2-3 mins until the butter melts and the sugar dissolves. Bring to the boil and cook, without stirring, for 8-10 mins until the caramel is dark golden. Remove the pan from the heat.



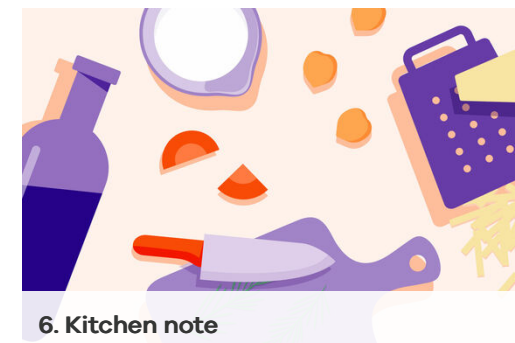
#### 4. Bake caramel popcorn

Carefully pour the **caramel** over the popcorn and stir until well combined. Spread the **caramel popcorn** in an even layer over the lined trays. Bake, swapping the trays halfway, for 8-10 mins until dark golden, crisp and dry to the touch.



#### 5. Serve up

Cool the **popcorn**, then break into pieces. Enjoy straight away or store in airtight containers or glass jars at room temperature. **Serves 3-4.**



#### 6. Kitchen note

A heavy-based saucepan is best for popcorn. To check if the pan is hot enough, add a few corn kernels to the hot oil. When they start to pop, the pan is ready. Remove them before adding the remaining kernels.